**Pizza Dough**



**Ingredients**

1 1/3 cups of plain flour

2 tsp baking powder

¾ tsp salt

¾ tsp sugar

2 tsp olive oil

½ cup water

1tbsp extra flour

**Method**

* Preheat oven to 250°C
* Spray pizza pan or baking tray lightly with oil.
* Place Dry ingredients in a bowl, mix to combine with a rubber spatula.
* Add water and olive oil, mix until flour is incorporated as best you can.
* Sprinkle work surface with half Extra Flour, tip dough out. Sprinkle with remaining Extra Flour then knead for 3 to 4 minutes until it's pretty smooth using more flour only if needed.

**ROLLING OUT DOUGH:**

* Dough should be soft and elastic, and not stick to your hands. It will not be completely smooth like yeast dough
* Shape dough into a ball. Roll out into a 30cm disc.
* Transfer to pizza tray. Use your fingers to pull from the centre to fill the pan to the edge - avoid pinching the edges (to ensure puffy crust!).

**TOP & BAKE:**

* Top with 1/4 cup [pizza sauce](https://www.recipetineats.com/pizza-sauce-recipe/) and [toppings](https://www.recipetineats.com/pizza-toppings/) of choice.
* Brush the crust edge (just exposed edge with no toppings on it) with oil.
* Bake 12 minutes, until the edges are crispy and golden.
* Cut and serve immediately!